



# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name HHS CAFETERIA

Address 200 INDEPENDENCE AVE SW

City/State/Zip Code Washington, DC 20002

Telephone (202) 205-5508 E-mail address doris.cardenas@hhs.gov

Date of Inspection 04 / 29 / 2016 Time In 11 35 AM Time Out 01 10 PM

License Holder Corporate Chefs Inc

License/Customer No. 09313xxx-70110220

License Period 12 / 01 / 2014 - 11 / 30 / 2016 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category ☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5

Priority Violations	5	COS	0	R	0
Priority Foundation Violations	4	COS	0	R	0
Core Violations	3	COS	0	R	0

Certified Food Protection Manager (CFPM)  
DORIS CARDENAS

CFPM #: FS-65334

CFPM Expiration Date: 05/03/2018

D.C. licensed trash or solid waste contractor:  
THE BUILDING

D.C. licensed sewage & liquid waste transport contractor:  
VALLEY PROTEIN

D.C. licensed pesticide operator/contractor:  
THE BUILDING

D.C. licensed ventilation hood system cleaning contractor:  
GAYLORD VENTILATOR

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							COS	R	
Compliance Status									
Supervision									
IN	OUT	1.Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	2.Certified Food Protection Manager					<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health									
IN	OUT	3.Management, food employee, and conditional employee; knowledge, responsibilities, and reporting					<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	4.Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	5.Procedures for responding to vomiting and diarrheal events					<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices									
IN	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/O	7.No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>	
Control of Hands as a Vehicle of Contamination									
IN	OUT	N/O	8.Hands clean and properly washed				<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	9.No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	10.Adequate handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source									
IN	OUT	11.Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	12.Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	13.Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	14.Required records available: shelfstock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination									
IN	OUT	N/A	15.Food separated and protected				<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	16.Food-contact surfaces: cleaned and sanitized				<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	17.Proper disposition of returned, previously served, reconditioned, and unsafe food					<input type="checkbox"/>	<input type="checkbox"/>	
Potentially Hazardous Food (Time/Temperature Control for Safety Food)									
IN	OUT	N/A	N/O	18.Proper cooking time and temperatures				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	19.Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	20.Proper cooling time and temperature				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	21.Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	22.Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	23.Proper date marking and disposition				<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	24.Time as a public health control: procedures and records				<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory									
IN	OUT	N/A	25.Consumer advisory provided for raw or undercooked foods				<input type="checkbox"/>	<input type="checkbox"/>	
Highly Susceptible Populations									
IN	OUT	N/A	26.Pasteurized foods used; prohibited foods not offered				<input type="checkbox"/>	<input type="checkbox"/>	
Chemical									
IN	OUT	N/A	27.Food additives: approved and properly used				<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	28.Toxic substances properly identified, stored, and used				<input type="checkbox"/>	<input type="checkbox"/>	
Conformance with Approved Procedures									
IN	OUT	N/A	29.Compliance with variance, specialized process, and HACCP plan				<input type="checkbox"/>	<input type="checkbox"/>	

GOOD RETAIL PRACTICES							
Compliance Status			COS	R			
			Safe Food and Water				
IN	OUT	N/A	30. Pasteurized eggs used where required				
IN	OUT		31. Water and ice from approved source				
IN	OUT	N/A	32. Variance obtained for specialized processing methods				
			Food Temperature Control				
IN	OUT		33. Proper cooling methods used; adequate equipment for temperature control				
IN	OUT	N/A	N/O	34. Plant food properly cooked for hot holding			
IN	OUT	N/A	N/O	35. Approved thawing methods used			
IN	OUT		36. Thermometers provided and accurate				
			Food Identification				
IN	OUT		37. Food properly labeled; original container				
			Prevention of Food Contamination				
IN	OUT		38. Insects, rodents, and animals not present				
IN	OUT		39. Contamination prevented during food preparation, storage, and display				
IN	OUT	N/A	40. Personal cleanliness				
IN	OUT		41. Wiping cloths: properly used and stored				
IN	OUT	N/A	N/O	42. Washing fruits and vegetables			
			Proper Use of Utensils				
IN	OUT		43. In-use utensils: properly stored				
IN	OUT		44. Utensils, equipment and linens: properly stored, dried, and handled				
IN	OUT		45. Single-use/single-service articles: properly stored and used				
IN	OUT	N/A	46. Gloves used properly				
			Utensils, Equipment, and Vending				
IN	OUT		47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
IN	OUT		48. Warewashing facilities: installed, maintained, and used; test strips				
IN	OUT		49. Nonfood-contact surfaces clean				
			Physical Facilities				
IN	OUT		50. Hot and cold water available; adequate pressure				
IN	OUT		51. Plumbing installed; proper backflow devices				
IN	OUT		52. Sewage and waste water properly disposed				
IN	OUT		53. Toilet facilities: properly constructed, supplied, and cleaned				
IN	OUT		54. Garbage and refuse properly disposed; facilities maintained				
IN	OUT		55. Physical facilities installed, maintained, and clean				
IN	OUT		56. Adequate ventilation and lighting; designated areas used				
IN = in compliance OUT = not in compliance N/A = not applicable COS = corrected on-site N/O = not observed R = repeat violation							

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(Refrigerator - reach-in) (Cold Holding)	41.1F	Chicken Strips (Deep Fryer) (Hot Holding)	168.7F	Soup (Soup Warmer) (Hot Holding)	138.6F	Chicken Wrap (Soup Warmer) (Hot Holding)	128.6F
Pizza - Pepperoni (Hot Holding Unit) (Hot Holding)	135.6F	Pizza - Pepperoni (Hot Holding Unit) (Hot Holding)	135.6F	Chicken salad (Salad Prep Unit) (Cold Holding)	53.6F	Egg Salad (Salad Prep Unit) (Cold Holding)	46.4F
Chicken (Salad Bar) (Cold Holding)	68.6F	Fruit - cut or sliced (Salad Bar) (Cold Holding)	63.8F	Mushrooms (Salad Bar) (Cold Holding)	51.4F	Chick Peas (Salad Bar) (Cold Holding)	50.1F
Chicken (Salad Bar) (Cold Holding)	36.6F	Tomatoes sliced (Salad Bar) (Cold Holding)	51.9F	(Refrigerator - beverage) (Cold Holding)	36.9F	(Refrigerator - reach-in) (Cold Holding)	35.9F

**Inspector Comments:**

Correct stated items within three or fourteen days.

If you have any questions you may contact the health department at food.safety@dc.gov

Person-in-Charge (Signature)

DORIS CARDENAS  
(Print)04/29/2016  
Date

Inspector (Signature)

R ESPY-HARLAN  
(Print)59  
Badge #04/29/2016  
Date

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